

BRUNCH MENU

served family style
selections per course confirmed in advance
coffee & tea included

70/PP

PSOMÍ

koulouri - brunch cookies

HORIÁTIKI

heirloom tomato - cucumber - red onion
P.D.O. feta - olive tapenade - oregano (GF)

FRITTATA

mushrooms - peppers - onions
feta - vlahotyri (GF)

PESTRÓFA

cold smoked trout - feta dip
soft boiled egg - arugula - capers - pita

DAKOS

sourdough - scrambled eggs - tirokafteri
chives - chilies

BAKLAVA PANCAKES

yogurt - walnut + pistachio
wild blueberries - baklava syrup

MENU ENHANCEMENTS

SALATA

BRÓKOLO

garlic roasted broccoli - graviera
chili - grilled lemon (GF)
+7/pp

PIÁTA

SPANAKOPITA FLORENTINE

spinach - feta - scallions - phyllo
poached eggs - hollandaise - honey
+10/pp

BIFTEKI SLIDERS

seasoned beef patty - tzatziki – cucumber
pickled onions - graviera – koulouri bun
+12/pp

SIDES

PATATES

crispy potato - herbs - feta
+8/pp

LOUKANIKO

grilled orange + fennel scented sausage (GF)
+8/pp

GLYKA

GIAOURTI

pressed yogurt - granola - berries
seasonal fruit jam - honey - sage
+6/pp